

The Farm.

(For the Farmer and Mechanic.) Farming—Its Advantages.

The importance of an enlightened system of Agriculture to all the substantial interest of mankind has been so frequently brought before the public, that it may seem almost unnecessary to dwell further on the subject, or to insist on the fact that to those nations who have most closely and carefully improved their agricultural status, Providence has awarded the highest prosperity.

Our cities and towns are crowded with young men who have thrown up excellent chances of successful life as farmers, with all the attendant advantages of an influential and honorable position in the countries from which they generally hail. Much valuable time is spent by this class in seeking out situations, the competition of which is enormous. A berth is found, may be; but in the majority of cases, at such a salary as will barely keep the occupant decent.

The enjoyment of good health is the first consideration in the life of a man. Farmers are in a position in which they can obtain those two grand secrets of a healthy body—fresh air and constant exercise.

The farmer has constantly at his very door all the more substantial luxuries of life. In his barns, in his lands, in his orchards, and in his dairy may be found that which will satisfy all animal wants; his business is carried on, not in dingy chambers but under the blue canopy of heaven; he is not confined within four walls, but roams at will over his broad acres.

Of all the feelings planted in the human breast, there is none we cherish so carefully or prize so highly, as that of independence. No man dependant upon the public for his daily bread can be said to enjoy this privilege equally with the farmer.

Businessmen, as well as professional men, live in a constant turmoil of excitement, ever striving against one another, and dependant to a great extent upon the favor of the world for their success in life.

The farmer fears no competition, and need be put to none of those endless shifts in which the trader so often deals in order to overreach or render sell.

The farmers business, though subject to more casualties than any other, is yet divided among many risks that he need rarely fear total failure. The weather, that may affect injuriously one crop is often very beneficial to another, and a "hard year, or extra difficult seasons, serves to open up new ideas; the continued failure of a crop frequently bring to the farmer new and often lucrative kinds of produces. It is often the case that a good farmer makes the most money in difficult seasons.

The farmer is not wearied by the dull sameness of the ever repeated round of duties by which his brother in town is worn. Each morning brings some new sight to look upon, some new work to be performed, from seed time to harvest, from ingathering to planting, the farmer's work is one of constant change. In his labor there is no monotony.

Whilst banks are closing, merchants are failing, speculators are ruined, and tradesmen are becoming bankrupts, the farmer is plodding along slowly but surely, and independent of all. D. A. M. Company Shops, N. C., October 28, 1878.

CARROTS FOR HORSES.—Experiments have shown that the best way to feed carrots to horses is in conjunction with oats. Alone carrots are not good as cats alone, but in conjunction they are better than each food separately. If you are in the habit of feeding four quarts of oats to a mess, give two quarts and two of sliced carrots, and the result will be more satisfactory than if each were fed separately.

Preserving Meats.

It is curious to note the widely differing methods adopted by different housekeepers for preserving meats for family use. The methods, however, are not more variable than the quality of the meats after they are preserved. Meats may be preserved in a great variety of ways. Beef will keep for an unlimited length of time if pickled in a strong brine made of clear salt and water, but such beef, after a short time becomes so hard and dry as to be unpalatable to most people. The salt removes all the rich juices of the beef, and leaves it hard, woody, and tasteless.

The secret of keeping beef, hams, or other lean meat in pickle, is to use just as little salt as possible, but enough to prevent decomposition. Sugar is more expensive than salt, but many people use it very freely for making meat pickle, and usually with good results. Pepper and other spices will keep meats from tainting, but too much would spoil it for table use. We are quite partial to the canning methods of keeping meats, but as the work needs to be done on a large scale, and by those who are experts in the business, it will be sometime before such meats will wholly supersede the home-cured product. The early winter has been too warm for the best success in preserving meat fresh, many tons of poultry and other meats have been injured or entirely spoiled in the hands of dealers. For keeping beef perfectly sweet for using fresh, the following method is recommended by a New York State farmer. The only difficulty in following the directions this winter, has been in finding a day cold enough for freezing the meat "very solid."

"Cut the beef in pieces to suit your convenience, expose it where it will freeze very solid, wrap each piece in a separate piece of paper, securing it with twine, and bury in a bin of wheat. If you have no wheat, peas, barley, or any other heavy grain will answer a good purpose. I have kept beef fresh and sweet in this way from the first of January to the first of April. I have had some beef kept in this way which was better and more tender on the first of April than on the week it was killed."

For preserving beef in pickle, the following method has been adopted by many housekeepers with the best success:—

To 100 pounds of beef cut in pieces suitable for boiling, add four quarts of salt, four pounds brown sugar, and four ounces saltpetre. Sprinkle the mixture over each piece as it is packed, and pound down solid and weight heavily with stones. No water need be added, as there will be enough brine formed from the beef and the other materials. The brine must constantly cover the beef, as the air would soon spoil it.

The following recipe for pickling beef in brine, we find in a communication to the *Rural Home*:—

After slaughtering your beef, let it hang, if convenient, in some cool place, twenty-four hours; it should not freeze before being packed. Then with your saw and knife cut it to suit your convenience, leaving your axe in the woodshed. To 100 pounds of beef use 10 lbs. of fine salt, 4 ounces of saltpetre, 2 pounds of sugar, 2 ounces of black pepper—to be put into hot water enough to cover the meat. Let it stand until lukewarm. Then pour it on the meat; be sure to keep the meat from rising up in the barrel.

Pigs for Breeders and Pigs for Pork.

Pigs designed for breeding purposes require a different treatment from those intended to be converted into pork at an early age. In the latter case, the most rapid forcing is the most economical method of treatment, while in the former, a steady, healthy growth is all that should be aimed at. As remarked in a former article in these columns, pork can be made more rapidly and more cheaply with any of our improved breeds of hogs, during the first 10 months of the pig's life, than any subsequent period; but this implies higher feeding than is compatible with a healthy development of the vital organs and of the bony structure. When early conversion into pork is the object, the pigs should be fed mainly on concentrated food—the object being to grow flesh—corn, variously prepared, being the most available as a basis, while with those designed for breeding purpose, or to be kept to mature age before being fattened for pork, such a course will not prove a profitable one.

Pigs that are to be kept for breeders should have a mixed diet—plen-

ty of bone and muscle forming food—and ample opportunity for exercise. If permitted the run of a good pasture (clover is the best) a moderate supply of corn will do them good, and aid in promoting a healthy growth; but is the circumstances of the breeder are such that he cannot have the benefit of pasture for his pigs, then he must endeavor to supply a substitute by using a variety of food—such as skimmed milk, wheat middlings, ground oats, mixed with oil meal occasionally. A most excellent food may be prepared by mixing six parts of good peas with five parts of good peas with five parts of good peas with five parts of corn meal and one part of oil meal; or the peas, corn and flax seed may be cooked and fed without grinding if desired. Oats and pear ground together and cooked make an excellent food. Cooked potatoes mixed with corn meal make a good combination; in short, all the various grains and roots raised on the farm may be used to advantage in raising pigs, and they should nearly all be used when the pigs are not allowed the run of a good pasture. A variety of food, such as is above suggested, fed liberally and accompanied by plenty of exercise, will promote a healthy and symmetrical development and also insure a steady growth.

Such a course of feeding as overloads the pig with fat, or forces him to an unnatural growth, is quite likely to result in loss of the reproductive powers. Great disappointment has often resulted from the purchase of unnaturally forced pigs at fairs by inexperienced breeders. The writer himself has bought his knowledge dearly—having on several occasions paid extravagant prices for premium pigs and found them utterly sterile, and long since adopted the practice of requiring a special guarantee whenever purchasing one that had been "fitted for the fairs."

Will Wheat Turn to Cheat?

This is a question that has been discussed for a thousand years, but it is a well known fact among botanists that Cheat is an entirely different species of grass from wheat, and yet many farmers believe that wheat will turn to or produce "cheat." Scientists inform us that the seed of "cheat or cheat" is a mere point of albumen, and those seed are sheathed in such a matting of hulls as to be almost impervious to moisture. A head of cheat buried in the earth below the influence of the heat of the sun and air, will remain sound for years, and afterwards turned up near the surface of the earth will sprout and produce a full crop of cheat. The grain of wheat contains properties that are not to be found in cheat, therefore wheat cannot turn to cheat.

One Mr. Willard, a number of years since, sowed the seed of cheat and grew an immense crop of grass which he cut and cured into hay for cattle, and the agricultural paper of that period pronounced "Willard's Bromo" as the best grass for hay ever discovered. He sold the seed of the cheat at enormous prices, and thus this pest of farmers was introduced into Kentucky and other States of the Union. Cattle will eat the cheat when it is green and derive some nutriment from it; but when cut and dried and placed in the rack with timothy hay will eat the hay and leave the cheat untouched. Where any cheat has been discovered in the wheat, we advise the patrons of the Agriculturist to soak their seed wheat, for five minutes, in a strong salt brine, skimming and feeding to stock all that floats.

Cruelty to Animals.

No man deserves the title of "horseman" who beat horses; it is not the way to manage them, and it will always be found that those who do so are either ignorant, stupid men, or possessed of a cruel disposition. Such individuals should have nothing to do with horses. It is said, and indeed with truth, that we are too apt to consider animals under the dominion of man in no view but that of property, whereas the dominion granted to us over the animal world is not conceded to us absolutely. It is a dominion in trust; and we should never forget that the animal over which we exercise our power has all the organs which render it susceptible of pleasure or pain. It sees, it hears, it smells, it tastes. It feels with acuteness. How mercifully then ought we to exercise the dominion entrusted to our care? *Prairie Farmer.*

Rev. B. G. Mebane will be installed pastor of the Presbyterian church in Graham on the second Sabbath in November.

Shrinkage of Corn.

The following statement of the experiments of J. T. Thomas, one of the most observant farmers of this country, is worthy the attention of corn growers. He says corn in the ear after an unusually damp season was weighed the first of January, and by the following October had lost one-fifth part of its bulk. The weight of corn in the ear, of the Northern Light variety, varied all the way from sixty-eight to seventy-five pounds, to yield a shelled bushel of sixty pounds. Ears with small cobs, well dried, afford scarcely eight pounds of cobs to the bushel; with larger cobs, freshly husked, they may weigh twelve or thirteen pounds. A moist cob is of course, far heavier than a dry one; hence farmers that sell corn in the ear should know the amount of loss from drying. As a general rule \$1 per bushel for corn in the ear in summer is no better than seventy-five cents at husking time. Sold in the ear corn should always be weighed, not measured. A full, compact, heaped half bushel of moderate size, eight rowed ears contained fifty-six ears, weighing twenty-four pounds; thrown in loosely and heaped there were only forty-four ears weighing nineteen pounds. Shelled corn shrinks in bulk and loses in weight by long drying. In one case it lost 1.20 of its bulk and 1.13 of its weight in three weeks, in a room heated by a stove. It would lose more in greater time and it would be better to sell shelled corn early in winter at 80 cents than the following spring at \$1.

Mixed Farming.

A contributor to the *Rural New Yorker* writes on this subject as follows:

"I am an advocate of mixed farming. I believe it better for a farmer to depend on several crops for his money than on one alone; for, how often does some particular crop become a complete failure? Then where are the funds coming from to meet store bills, pay taxes, the minister and printer? Some years there is so much of one product raised that it is very low, and if you happen to depend wholly on that crop, where are you then?"

Now if you practice mixed husbandry it is entirely different; for you are almost certain of some crop selling for a good price; hence, you can be on a surer footing than if you raised simply one kind of crop, especially if your capital is limited; for then you cannot afford to wait until another crop can grow; accordingly I believe it always the surest and best plan, for the young farmer especially, to grow a variety of crops. The most independent farmer is the one who has more than one crop to depend on. The farm is a place where all different varieties of food can be raised, and it seems to me the object of the farmer should be to grow all, or nearly all of such kinds of food as he will need to consume in his family and feed to the stock; or, in other words, let nothing be bought that can be bought that can be grown on the farm at a fair cost.

If we can raise wheat at 80 cents per bushel, can we afford to buy it at \$1.25? or if we can raise our meat at five dollars per hundred, can we afford to buy it at eight cents a pound? Let a farmer who has practiced mixed husbandry for a term of years, turn his attention to, and labor wholly upon one crop and if he does not deny himself some of his customary luxuries I shall be very much mistaken."

WORKING COLTS.—A great many horses are spoiled while young; that is, they sustain injuries in various ways, which in after life, render them more or less useless. These injuries are frequently caused by carelessness; but more frequently by ignorance on the part of the person who has the care of them. One great cause of injury originates in working them when too young. Many think that as soon as a colt has attained sufficient size, it is in a condition to work, and is accordingly put to the test. In some cases this will answer, but not often, for it is not the size of the horse altogether that shows it is in a fit condition to work, but other things must be taken into consideration as well. The frame of a colt when young is in the same condition as that of a child. The bones are, to a more or less extent, cartilaginous, consequently any constant strain, unnatural position or other improper movement, will tend to distort or derange the framework; and when this framework is deranged the colt is damaged to a great extent.

BIG CATTLE.—Mr. George Ayrault a well-known cattle man of Poughkeepsie, N. Y., will exhibit at the State Fair the "Queen of Cattle," 7 years old, weighing 3,300 pounds, and the "Champion Steer," 5 years old, weighing nearly 4,000 pounds. These animals were exhibited at the Centennial Exhibition, where there was a standing reward of \$500 offered for the equal of either to be produced. The "Queen" is a thoroughbred Durham, and the "Champion" is seven-eighths Durham. They are believed to be the largest cattle in the world. These animals will be great attractions at our fair, and Colonel Knight is to be congratulated on the success of his enterprise in securing all sorts of striking features for the exhibition of this year. —*Richmond Whig.*

COWS EATING WOOD, BONES, ETC.—When cattle eat bones, leather wood, etc., it indicates a lack of phosphate of lime in their food, which they require to supply bone material and wastes of the system, and the 100 lbs., or more which every cow requires in a year for her milk. Lack of this in the food, creates a morbid appetite, which is only partially satisfied by gnawing at such objects. Bone flour may be fed in its grain to each animal at the rate of a teaspoonful per day. A good dressing of superphosphate of bone-meal on the upland pastures, will stimulate the growth of such plants as furnish the missing ingredients. —*American Agriculturist.*

COLD-WATER CAKE.—Three and a half cups of flour, two of raisins, chopped fine; two of sugar, a cup of butter, a cup of cold water, the yolks of six eggs, well beaten; half a teaspoonful each of cloves, cinnamon and soda, and a little nutmeg.

There are over 10,000 grangers in the state of California.

Farming don't pay, says the man who spends his time at the grog-shop.

Farmers should meditate on what they read that they may have food for meditation.

The wine-growing interest of California is fully \$500,000 annually to the revenue of that state.

Hon. D. N. Cooley says some boys soon become too big to hoe potatoes who are not really big enough to hoe corn.

Grass makes fat stock, stock makes fat land, and thus the good grass farmer is apt to be a good farmer in other respects.

Peanut oil is being shipped from North Carolina to Italy. Cottonseed oil also goes to the same country, where it is rapidly taking the place of olive oil.

Everything which is "gilt-edged" in the way of farm produce brings the highest prices—butter, cheese, milk, fruit and so on through the whole list of farm products.

A leading cotton raiser of Hale county, Ala., has introduced upon his plantation 1,000 English sparrows in hope that they will prove effectual destroyers of the cotton worm.

Oats are baked in France and Germany and used for horses' food in loaf. This is reckoned a very economical use of the article. A pound of good oats is equal to two pounds of the best clover hay.

Japan is the only country in the world in which gentlemen are not farmers. The farms there are very small and are worked entirely by hand. On most of them no animals are kept.

The men who work will thrive. Those who are idle will starve. There is no fear that God's wise and kind law that man must earn their bread by the sweat of their brow will be set aside. —Gov. Seymour.

Ouray, the Ute Indian chief in Cholorado, cultivates a farm of sixty acres, has a house built and furnished in a civilized fashion, drives one of the best teams in the West, and lives in a good style generally.

A Minnesota farmer being greatly annoyed by the ravages perpetrated in his garden by a number of pigs, consulted the town supervisor as to what he should do. "Shoot 'em—that's what you ought to do," said supervisor. A few days after the pigs reappeared, when the farmer proceeded to "shoot 'em" to the number of six good-sized grunners. When the ownership of the pigs was ascertained, it was found that they all belonged to the farmer himself. But he thus got rid of the nuisance.

The comb of a fowl is an honest index of the "ret inwardness," and should daily be consulted by the fancier who values the health and well-being of his flock. Look at the comb of a laying hen or pullet! She is in the height of health and strength and carries her unfading sign of healthfulness on her head, in the shape of a blood-red, bright and full comb.

The down from the "cat tail" flag, which grows in marshy localities, is found to be healing to wounds, particularly burns and scalds. The vesicles are punctured and a layer of the down applied and left until they drop off. The plant is common, and the remedy can be readily tested.

Experiments made with the fiber of the common nettle at Langenshwalbach, Prussia, are reported to have shown that, treated in the same way as hemp, a fiber was produced soft as silk and yet strong as linen. A large plantation of nettles has been made with a view of conducting experiments on a large scale.

Many farmers throw away the old brine in beef and pork barrels and fish packages. Sometimes they pour it on a grass patch or under a tree and kill vegetation. If they desire to kill vegetation with it they should pour it on patches of burdocks or thistles, or around trees that are worthless. It is better, however, to use it for manure, in which case it should be applied with judgment. It may be applied to asparagus beds or quince-trees liberally, but to other things sparingly. Ordinarily the best disposition to make of it is to pour it on a manure or compost heap and allow it to be absorbed. —*Exchange.*

The small farms offered or sold in California are not so attractive as those in the older Atlantic States. There are not so many improvements. The land is not so minutely subdivided by good fences, and houses and barns are generally of an inferior description. But most of these farms are clear of rocks, and they admit of more rapid changes for the better than the old and familiar homesteads of the Eastern States. They will also produce more for the labor bestowed than the average small farms of the Atlantic States. Every year the country is made more accessible by railroads and good wagon roads, and there is now a large area of productive land within half a day's ride of San Francisco. —*San Francisco Bulletin.*

The reasons for fall ploughing have often been misunderstood, and the practice misapplied. Bearing in mind that it is intended to assist in the pulverization of stiff soil by the action of frost, it follows that the soil should not be wet or saturated with water through the winter, for this would prevent the expected action of the frost. If the land is heavy and lies nearly level, it should be plowed into furrows by turning two furrows together, which leaves quite a dead furrow between each two ridges to receive the water, and these ridges will be penetrated by the frost, and so pulverized that when the ridge is split by a large double mouldboard plow in the spring, laying it over each way into the furrow, the land will be level and work up mellow for a seed bed.

John Burroughs, an able and graceful writer, says in an article on "Farm Life," in Scribner's Magazine for November: "It is a common complaint that the farm and farm life are not appreciated by our people. We long for the more elegant pursuits, or the ways and fashions of the town. But the farmer has the most sane and natural occupation, and ought to find life sweeter, if less highly seasoned, than any other. He alone strictly speaking, has a home. How can a man take root and thrive without land? He writes his history upon the field. How many ties, how many resources he has, his friendships with his cattle, his team, his dog, his trees, the satisfaction in his growing crops, in his improved fields; his intimacy with Nature, with bird and beast, and with the quickening elemental forces; his co-operations with the cloud, the sun, the seasons, heat, wind, rain, frost. Nothing will take the various social distemper which the city and artificial life breed out of a man like farming, like direct and loving contact with the soil. It humbles him, teaches him patience and reverence, and restores the proper tone to his system. Cling to the farm, make much of it, put yourself into it, bestow your heart and your brain upon it, so that it shall savor of you and radiate your virtue after your day's work is done."